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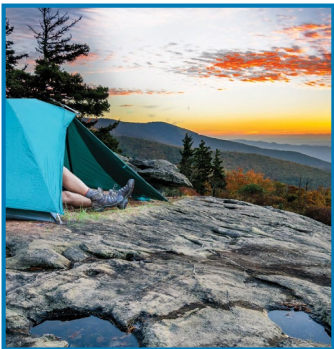
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THE SPOTLIGHT SHINES BRIGHTLY ON THE WINTER TRAVEL SEASON

As the travel industry slowly but surely begins to rebound from the events of the last ten months, popular tourist destinations are once again rolling out the red carpet for visitors. It's a long road ahead, to be sure, and some destinations have been hit harder than others. For example, Broadway recently announced their lights will remain off through May 30, 2021, surely a devastating blow for the Big Apple's tourism industry. After all, more than 11 million people attend a Broadway show each year and the ripple down economic effect is enormous.

However, winter brings with it promises of hope for many tourist spots throughout the world. Ardent winter enthusiasts have already started planning their annual ski vacations to their favorite resorts. Skiers and snowboarders can rest assured knowing that these resorts have spent the last few months implementing strict safety procedures in order to ensure the well being of their guests and staff. You can read about some of the country's top ski resorts in this issue of Food & Travel.

For those snowbirds who prefer warmer vacations, most of the Caribbean Islands have re-opened and resorts are offering special packages designed to entice travelers. Discover seven such resorts in this issue.

Winter also means cozying up near a crackling fire with a loved one and a warm drink. You'll find winter drink and food recipes that you can prepare in the comfort of your own home in this issue. You also read about small town restaurants throughout the country that offer big time flavors, with innovative dishes created by skilled chefs.

Unlike most other travel magazines, Food & Travel shines the spotlight on small town America, where visitors can expect to be greeted with wide, genuine smiles, home-cooked cuisine, and a heavy dose of hospitality.

No matter where your travels may lead you, be they near or far, please be sure to take some time to savor the journey.

With warmest regards,

Roger Sands
Editor

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Winter Wonderlands



FOOD & TRAVEL

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FOOD & TRAVEL Magazine

is published quarterly, Spring, Summer,
Fall, and Winter
by Food and Travel Inc.
7553 Gunn HWY #335. Tampa, FL 33626

Subscription charge is \$15.00 per year/
USA, \$25 for Canada and \$40 for
international.

For subscription inquiries, email us at
subs@foodandtravelinc.com.
VOL.#7 ISSUE #4

A woman with long red dreadlocks and a black face mask is serving a beer at a bar. She is holding a tall glass of beer with a white head. The background shows a wooden bar with several beer taps.

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Winter 2021

departments

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TRAVEL**

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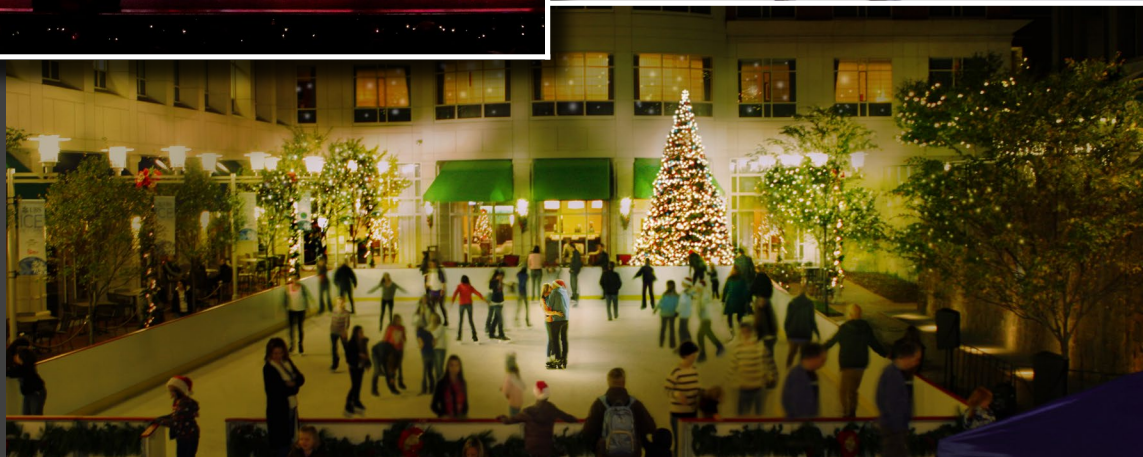
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Discover The South's Most Festive Holiday Town



Although most people associate the December holiday season snow-covered landscapes, sleigh rides and icicles dangling from rooftops, towns throughout the south never fail to offer up their own version of festive holiday activities. Perhaps most notable is Greenville, South Carolina.

Reminiscent of a Hallmark movie, Greenville goes all out for the holidays with tree-lined sidewalks that twinkle with Christmas lights, Santa's motorized sleigh glides down Main Street with an elf in tow, and ice skaters enjoy an outdoor rink that's a mini replica of Rockefeller Center. What's more, Christmas carolers harmonize the streets as dozens of giant trees are dressed for the annual Festival of Trees competition throughout town. While this year may look different, there will be no shortage of holiday joy in Greenville. With an average December temperature of 55 degrees, visitors will enjoy the outdoor holiday festivities, Christmas Pop-Up Shops and Christmas Essentials Market.

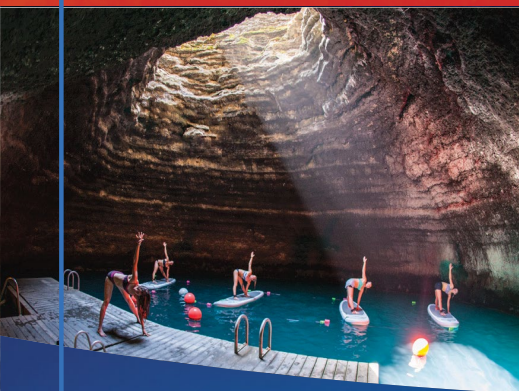
Ice on Main, which runs through Jan. 31, will be made to limit capacity with date-specific, timed entries at the ice rink and enhanced health and safety guidelines. The 35th annual Festival of Trees will feature decorated trees lining the entranceway of three hotels in downtown Greenville, giving visitors and community members the chance to experience the magic of the holidays.

Greenville Poinsettia Postcards feature three dozen eight-foot tall seasonal outdoor greeting cards all over Main Street plaza that were decorated by local students and non-profits. By early December, shops and restaurants along Main Street get into the holiday spirit by decorating their windows for the season.

Although Greenville will never duplicate New York City for the sheer magnitude and overall excitement of holiday events, December is a very special time to visit this quaint southern town.

DON'T JUST WALK IN A

WINTER WONDERLAND



HEBER VALLEY

— UTAH —



Heber Valley may be Old Man Winter's best-kept secret. Located within minutes of two major ski resorts, you can go from breakfast at your hotel to shredding powder at the top of Deer Valley Resort or Sundance Mountain Resort in a matter of minutes.

Plan your Utah ski vacation at : GOHEBERVALLEY.COM/WINTERWONDERLAND

Winter

WINE PATHS

Take A Private Virtual Vineyard Tour Around The World

LUXURY WINE AND SPIRIT TRAVEL EXPERTS WINE PATHS (WWW.WINEPATHS.COM) ARE NOW OFFERING THE OPPORTUNITY TO ENJOY A PRIVATE VIRTUAL TOUR OF VINEYARDS AND DISTILLERIES AROUND THE WORLD IN LOCATIONS INCLUDING FRANCE, ITALY AND SOUTH AFRICA, STRAIGHT FROM YOUR OWN HOME.

The private virtual vineyard and distillery experience includes an expertly guided tasting masterclass, with the wines or spirits shipped directly to your door. The new experience can be enjoyed alone, or you can make it a socially distanced group experience by inviting friends and family along on the virtual tour. Each participant tunes in from their own home so you can enjoy a truly special experience together.

The private virtual tour includes a one-to-one personal tour of the vineyard or distillery via Zoom, followed by an expertly guided tasting session. The tours and tastings can be fully tailored to your desires with the possibility of the winery or distillery owners hosting the session. The private experience allows for in-depth discussion of the wines and spirits sampled, and the chance to ask any questions directly to the guide - just as would be done on an in-person tour. The samples for the tasting will be shipped from the vineyard or distillery direct to the participants ahead of the virtual tour.

Some of the vineyards and distilleries that can be visited include the Bordeaux vineyards of Château Smith Haut Lafitte, the South African Mont Rochelle Vineyards, and the Maison Noilly Prat distillery in France where Vermouth is crafted, and Rémy Martin in Cognac, to the wineries of St Supéry in Napa Valley or GC Lurton in the Sonoma region of California.



HENDERSONVILLE



Explore North Carolina's Newest Wine Country in Hendersonville

The popular mountain getaway of Hendersonville, North Carolina — long known for its apple orchards and charming downtown — has emerged as a hot spot for wine enthusiasts. The surrounding Blue Ridge Mountain countryside provides a peaceful oasis to sip quality wines while taking in long-range views.

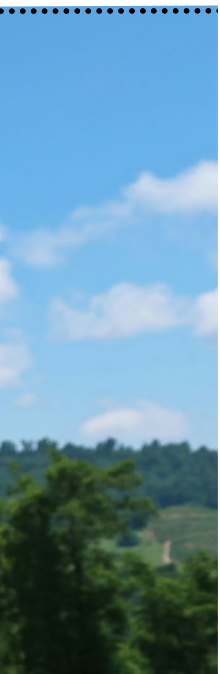
In summer 2019, Hendersonville's wine region received federal recognition as Crest of the Blue Ridge American Viticultural Area, or AVA. Only regions with distinctive soil, climate and elevation — such as Napa Valley and Sonoma — earn this designation.

Warm days and cool nights, along with the right soil and water quality, provide favorable conditions for grape growing. Six vineyards produce classic wines from European vinifera and French-American hybrid grapes, including cabernet franc, cabernet sauvignon, chardonnay, merlot, petit verdot, riesling and vidal blanc. Sweeter wines crafted from muscadine and scuppernon grapes native to North Carolina are also found here.

"For visitors, the AVA designation lets them know that we are serious about growing grapes in this region, and they can expect a higher-quality wine and a better product," says Sandra Oates, owner of Burntshirt Vineyards.

Burntshirt, an estate-grown winery, has 30 acres of vineyards located on both sides of the Eastern Continental Divide. The winery and tasting room overlook rows of grapevines just east of downtown Hendersonville. Burntshirt produces more than 20 wines, varying from bold reds, such as cabernet sauvignon, to a refreshing vidal blanc and French-style dry rosé.

Two miles away, Saint Paul Mountain Vineyards grows grapes on land that's been farmed by the same family for nine generations. The first winery in Henderson County, Saint Paul opened in 2012. Wines are made from 14 grape varieties, including the popular cabernet franc blend. Two different styles of chardonnay, one buttery and oaky and the other a clean, crisp version aged in stainless-steel, satisfy diverse palates.



For a taste of the Old World, head to Stone Ashe Vineyard, which opened this past July. The owners wanted to replicate the vineyard experience of Bordeaux, France, with steep slopes, a moderate climate and comparable soil conditions. They found their perfect terroir on a 2,700-foot mountain. Stone Ashe serves five wines — three whites, one red and one rosé — in its tasting room with floor-to-ceiling windows and views of Bearallow, Sugarloaf and Bald Top mountains.

Point Lookout Vineyards also pairs its wines with stunning views. The mountaintop vineyard has a 4,000-square-foot open-air tasting room made from hand-hewn cedar logs. On colder days, a fireplace and clear drop-down curtains allow visitors to stay cozy while admiring a 270-degree panoramic view. Nearly a dozen wines are made from grapes grown on-site, and the winery also serves a variety of meads.

"I wanted to create a special place where people can enjoy great wine, beautiful scenery and special times with family and friends," says Mike Jackson, owner of Point Lookout.

Small and purposeful is the mission of Sawyer Springs Vineyard. This winery is a family-run operation on land that has been farmed by the same family for six generations. Sawyer Springs produces small-batch vintages and serves them in a rustic tasting barn. Grape varieties include cabernet sauvignon, zinfandel, merlot, riesling and muscadine.

Marked Tree Vineyard, located at an elevation of 2,300 feet, is the first winery in Flat Rock, just outside of Hendersonville. It offers 10 wine varieties in a picturesque setting, surrounded by vineyard views with mountains in the distance. Red wine drinkers delight in the signature Watershed blend, while chardonnay, an American hybrid grape, provides an interesting twist on chardonnay.

To learn more about these Crest of the Blue Ridge wineries and all Hendersonville has to offer: www.VisitHendersonvilleNC.org or (800) 828-4244.

GETTYSBURG

No trip to Gettysburg is complete without experiencing its rich history



Gettysburg, PA stands uniquely positioned as one of our nation's premiere historic travel destinations. Nestled in idyllic Adams County, it offers breathtakingly scenic landscapes, wide-ranging outdoor activities, adventurous dining and – perhaps most famously – an unparalleled, firsthand look back at this country's dramatic and inspiring past.

No trip to Gettysburg is complete without experiencing its rich history. Witness the hallowed battlefield and feel the full weight of its solemn significance. Among the monuments and memorials, the enormous impact of our past truly resonates. Experience it as the soldiers did, with a horseback tour led by a Licensed Battlefield Guide or jump in a scoot coupe and hear the story of the famous battle with the wind in your hair. Pause for a moment of inspiration in the Soldiers' National Cemetery where President Abraham Lincoln delivered his stirring "Gettysburg Address". Explore the story beyond the battlefield with a variety of venues that share the story of the local aftermath of the battle, enabling you to stand

in the shoes of civilians whose lives were upturned by three fierce days of fighting in the place they called home.

For the outdoor lover, breathe in the fresh air of surrounding Adams County with a hike through beautiful state parks and a nature preserve just a short drive from town. The winding trails are dog-friendly and perfect for those traveling with a furry companion.

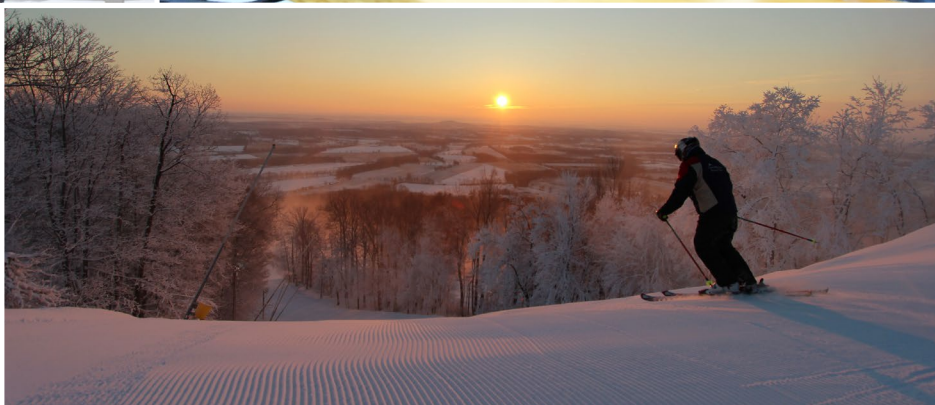
Be sure to take a stroll through the historically preserved downtown area encircling Lincoln Square. Gain insight into our nation's gripping backstory at interactive museums and education centers. Test your wits at a period-authentic escape room. Find the perfect gift at charming shops filled with one-of-a-kind antiques, handmade treasures and Civil War artifacts. Visit nearby premium outlet shops, offering everything from the latest fashions to charming Christmas specialties. If the spirit is willing, snuggle close together when darkness falls for an eerie evening ghost tour of famous haunts.



Discover local artists who draw inspiration from local history, agriculture, and nature. Meet a potter who also operates a family farm market stand supporting sustainable farming. Get to know a painter with a public art studio tucked amongst the hillsides of her country home.

And, of course, the entire region is brimming with foodie-pleasing dining establishments, offering local farm-to-table cuisine in a wide variety of styles. Enjoy unique, contemporary meals prepared by award-winning chefs, experience a period-specific food prepared in a landmark setting, or grab a quick bite at a popular pizza joint. Craft beers, wines, ciders, mead, and spirits produced in Adams County can be found along popular beverage trails – or take a tour of the region's many farms and orchards. Whatever your tastes, Gettysburg has you covered and then some.

Cozy bed & breakfasts, rustic cabins, luxurious inns, your go-to hotel with all the amenities, or that special guest house for the entire family – you'll find



accommodations of every type in Gettysburg, whether you want to stay in walking distance to everything or escape to a quiet retreat.

As we move forward and define what the “new normal” looks like together, Gettysburg remains fully committed to the safety of their guest travelers, residents and community as first priority. Don't forget to check their ongoing online safety updates and, for now, remember to bring your masks.

www.destinationgettysburg.com/safe-travel/

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On Florida's Sports Coast, you'll find aquatic adventures of all kinds. Whether you're kayaking along our pristine waterways, wakeboarding at The Lift Adventure Park, or enjoying our serene inshore fishing, you'll score the perfect location to dive into your next vacation.

With our winning outdoor adventures, you can really get out and play. From hot air balloon rides at sunrise to aerial obstacle courses at Treehoppers, every move you make will be filled with new adventures and amazing memories.

We're home to some of the finest shopping centers in the Southeastern U.S. like the Tampa Premium Outlets, The Grove in Wesley Chapel and the famous Shops at Wiregrass. And in downtown Dade City, you can visit antique stores for great merchandise at deals that will have you feeling like a champion.

In every corner of Florida's Sports Coast, you'll discover restaurants and craft breweries of all shapes and sizes. Whether you're looking for something fresh from the farm or straight from the sea, you'll find exactly what you're looking for nearby.

Our hotels and other accommodations make Florida's Sports Coast the ideal location to stay. You can relax in our luxurious resorts and modern hotels, or you can embrace your inner adventurer at one of our camping grounds and RV resorts. No matter what kind of trip you're after, you'll find it on Florida's Sports Coast—a more adventurous place for your next vacation.

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Incredibly Delicious Restaurant Drink RECIPES

Adult Red Velvet Hot Chocolate

Deer Path Inn, Lake Forest, Illinois

Ingredients:

- 8 oz. chocolate chips
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 4 drops of red food coloring (or more if deeper color desired)
- 1 oz. vanilla or cream flavored vodka

Recipe:

1. In a small sauce pot, on medium heat, add the chocolate chips.
2. Once they start to melt, start adding in the milk, while stirring with a silicone covered whisk. Stir until all melted and smooth.
3. Bring to a low boil, stirring often, and add vanilla or cream flavored vodka, red food coloring. Stir and cook for about a minute.
4. Serve it in a clear cappuccino cup and top it off with whipped cream and more chocolate chips.

These Exotic Drinks Will Warm Those Cold Winter Evenings

When the snow starts falling and the cold north wind begins to blow there's no better time to cozy up by a crackling fireplace with a warm drink. Innovative restaurant chefs have created a variety of delectable drinks, ranging from a hot toddy to mulled wine, that are sure to make those frigid winter evenings a lot more enjoyable. Even better, you don't need to be

Eggnog Recipe

Chatham Bars Inn, Cape Cod, MA

Eggnog Recipe

Chatham Bars Inn, Cape Cod, MA

Guests can learn how to make this classic eggnog recipe through the inn's Holiday Mixology Classes featuring special holiday-themed classes in the new STARS Mixology Lounge.

Ingredients:

- 4 cups milk
- 5 cloves
- ½ teaspoon vanilla
- 1 teaspoon cinnamon
- 12 egg yolks
- 1 ½ cups sugar
- 4 cups milk
- 2 teaspoons vanilla
- ½ teaspoon ground nutmeg
- ¾ cup Rum
- ¾ cup Bourbon
- ½ cup Brandy

Instructions:

- Combine milk, cloves, ½ teaspoon vanilla and cinnamon to saucepan. Heat on low for 5 minutes slowly bringing to a simmer.
- In a large mixing bowl combine egg yolks and sugar and whisk until smooth and fluffy. Whisk hot milk mixture a little at a time to temper the egg. Once most of the mixture is incorporated in the eggs transfer everything back into the saucepan.
- Cook over medium heat, always stirring for 3-5 minutes (do not let boil) or until the mixture reaches 160 degrees. Remove from heat and let cool. Stir in spirits, cream, 2 teaspoon vanilla and nutmeg. Refrigerate overnight.

Not Your Grandma's Apple Pie

Knife & Spoon Restaurant

Ritz-Carlton, Orlando, Florida

The mixologists at Knife & Spoon, Alexa Delgado and Anna McElroy, have created “Not Your Grandma’s Apple Pie.”

Yields 8-10 servings

375ml Brandied Apple Butter

750ml Reposado Tequila

750ml Sherry Based Vermouth

Brandied Apple Butter

1/2cup Apple Butter

½ Cup Calvados

Pinch of cinnamon

Reduce over low heat and strain

**Mix all, chill and serve over ice
with fanned red delicious apple
and grated nutmeg.**



The Little Nell Hot Toddy

The Little Nell, Aspen, Colorado

Ingredients:

- 2 oz. Hennessy VSOP (or XO) Cognac
- $\frac{3}{4}$ oz. lemon juice
- $\frac{1}{2}$ oz. anise
- Nutmeg
- Honey simple syrup

Recipe:

Build the cocktail in any insulated glassware (even a jetboil works) and top with Rishi's "chamomile medley" tea. Garnish with a nutmeg-dusted lemon wheel.

Mulled Wine

The Stafford London, London

Ingredients:

- 1 bottle of red wine
- 100 ml of brandy
- 1 sliced orange
- 4/5 cloves
- 2/3 baie leaves
- 2 cinnamon sticks
- Brown sugar to taste
- (some other spices can also be added like Cardamom...)

Method + Tips:

- Use a thick sauce pan or copper pan, it is very important for the mixture not to boil or your mulled wine will taste bitter
- Pour all the ingredients in your pan and cook slowly.
- The sugar should be added in a few steps, in order to make sure the concoction does not taste too sweet.
- You can preheat your glasses with boiling water before serving



Nashville Nightcap



**The Rooftop Lounge at Bobby Hotel ,
Nashville, Tennessee**

Ingredients:

- **1 ¼ oz. Lairds Apple Brandy**

- **¾ oz. Amaro Montenegro**

- **¼ oz. Crème de Cacao**

Method:

- **In a mixing glass, stir together all
liquors.**

- **Strain into a chilled coupe glass.**

- **Twist an orange peel over the top of
the drink to express the oils, then use as a
garnish.**

A Season of Cheer & Hope!

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FABULOUS

WINTER RECIPES

To Warm Those Cold Winter Nights.

Butterscotch Pie

Chef Mark Womble,
Distilled at
The Sire, Lexington, KY

Butterscotch filling

- 1 cup light brown sugar, packed
- 2 cups milk
- 4 T. cornstarch or flour
- 3 egg yolks
- 1 tsp. vanilla
- 4 T. butter

Mix all the dry ingredients together. Pour a splash of milk into dry ingredients and stir. Add beaten egg yolks and butter. Heat remaining milk to scalding. Pour over other ingredients and cook until thick.

Meringue

- 3 egg whites
- Dash of salt
- 1 tsp. vanilla
- ¼ tsp. cream of tartar
- 6 T. sugar

Bring egg whites to room temperature. Add vanilla, cream of tartar and a dash of salt. Beat to soft peaks. Gradually add sugar until stiff. Pour filling into pre-baked piecrust and top with meringue. Bake at 275 degrees until golden brown.



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TAMPA BAY
FLORIDA

Toreados Cornbread



Executive Pastry Chef Marisol Puentes, The Plaza Hotel Pioneer Park, El Paso, TX

Recipe:

- 1 cup all purpose flour
- 1 cup cornmeal
- 1/4 cup sugar
- 4 tsp baking powder
- 1 tlbsp salt
- 2 eggs
- 1/3 cup butter (melted)
- 1 cup buttermilk
- 1/3 cup toreados
- 1/4 cup queso cotija

Directions:

- Preheat the oven at 350 °F
- Melt butter set aside
- Whisk together flour, cornmeal, sugar, salt and baking powder in a bowl.
- In another bowl whisk eggs, buttermilk and eggs.
- Add all of the wet ingredients into the dry ingredients and mix lightly using a fork until lumpy, but no dry spots.
- Fold in toreados and place in any baking mould, sprinkle cheese on top and bake for 25 minutes until nice and golden brown and bouncy to touch.
- Take out the oven and cool.



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The Mississippi State Department of Health is operating a hotline to answer questions about COVID-19: 877.978.6453

Tomato Chutney



Grace Mattingly, Taste Curator for Aurora Cooks, The Inns of Aurora, New York

Recipe:

- 4 cups cherry tomatoes halved
- 1/2 red onion finely chopped
- 5 cloves garlic roughly chopped
- fresh rosemary and thyme tied with string
- 1 tsp fennel seed (lightly toasted)
- 1/2 tsp cumin seed (lightly toasted)
- 1 to 1 1/2 cups white wine
- 1/2 cup of sugar
- splash apple cider vinegar

Instructions:

• Sweet onions, add garlic, seeds and herbs. Sauté for a few minutes to let flavors combine. Add tomatoes and cook until they start to break up and color builds up on pan. Deglaze with wine and bring to boil. Bring down to a simmer and add sugar and a couple splashes of apple cider vinegar. Let cook on very low heat for about 20 minutes, stirring frequently. Let cool. Can be blended for a smoother texture, but I enjoy the more rustic style.

Instructions:

Add oil to a large saucepan over low heat, then stir in the leeks, onions, cauliflower and garlic, sauté at a very low temperature, stirring occasionally, until slightly soft. Add the rice milk, potatoes, turnips and salt—bring to a simmer, then cover and simmer for 40 minutes. Puree, then press through a sieve to get a very fine texture.

Garnish with chopped chives.

VERO BEACH
FELLSMERE
SEBASTIAN



Indian River County, Florida



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Warm Duck Confit & Havarti Popovers

Executive Chef Patrick Prager, The Kimpton Sawyer Hotel, Sacramento, California

• The Warm Duck Confit & Havarti Stuffed Popover is the go-to comfort dish, which combines well seasoned and tender duck confit with melted Havarti cheese, perfect encased in a buttery popover. A fan favorite at the Kimpton Sawyer Hotel, this recipe will impress family, friends and loved ones this winter season.

Duck confit

Ingredients:

- 1# Duck Legs
- ¼ cup kosher salt
- 2TBSP sugar
- 1bunch thyme
- 2TBSP ground black pepper
- 1TBSP chili flakes
- Zest of 3 lemons
- 1quart duck fat

Method:

1. Rough chop thyme. In a bowl, mix salt, sugar, thyme, black pepper, chili flakes, and lemon zest. Liberally coat the duck legs with salt mixture. Let sit refrigerated over night.
2. Pre-heat oven to 300
3. In a medium saucepan, over medium heat, melt the duck fat.
4. Rinse the duck legs, pat dry
5. Put duck legs in oven proof dish. Cover with duck fat.
6. Cover dish with foil.
7. Bake in oven for 1.5 hours or until meat is tender.
8. Cool. Pick meat. Save duck fat for a future recipe.



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Grilled Frisée, Squash & Figs with Savory Granola & Bacon Vinaigrette

Your backyard grill might not be the first tool you think of when you're ready to make a salad, but it's got a lot to offer, especially in the fall and winter. Grilling hearty greens like frisée and radicchio takes away a bit of their bitter edge. The outer leaves get frizzled and lightly charred, while the interior stays fresh. Delicata squash grills up sweet and tender, needs no peeling, and can be sliced into golden rings that look cool. Chunks of savory granola are our fall and winter "croutons" for hearty salads like this one. It's a mix that's fun to have around for snacking and for garnishing soups.

SERVES 4

For the savory granola:

1 tablespoon egg white

1/2 teaspoon honey

1 tablespoon sunflower seeds

1 1/2 teaspoons white sesame seeds

1 tablespoon pepitas (pumpkin seeds)

1 tablespoon old-fashioned rolled oats

1/2 teaspoon fennel seeds

1/2 teaspoon celery salt

Maldon sea salt

For the bacon vinaigrette:

1/2 cup bacon lardons, about 1/4 inch thick and 1 inch long

1 tablespoon minced shallot

1 tablespoon sherry vinegar

1 teaspoon honey

1/2 teaspoon Dijon mustard

1/4 cup extra-virgin olive oil

Kosher salt

Freshly ground black pepper

1 small delicata squash, about 1/2 lb

Extra-virgin olive oil

Kosher salt

2 heads frisée

6 yellow-green-skinned figs (such as Adriatic or Kadota), stemmed and sliced crosswise

1 oz Nicasio Valley Foggy Morning cheese or fresh goat cheese, crumbled

To make the savory granola: Preheat the oven to 300°F. Line a half sheet pan with a silicone baking mat. In a small bowl, whisk together the egg white and honey until fluffy and stiff. Toss in the sunflower seeds, sesame seeds, pepitas, oats, fennel seeds, and celery salt and stir to mix well. Spread the mixture in a thin, even layer on the prepared pan and sprinkle lightly with Maldon salt.

Bake for 10 to 12 minutes, until golden and crisp. Let cool on the pan to room temperature, then break into small chunks. Set aside in an airtight container until ready to use. The granola can be made up to 1 day in advance.

To make the bacon vinaigrette: In an 8-inch skillet, cook the bacon over medium heat, stirring occasionally, for about 8 minutes, until crispy. Using a slotted spoon, transfer the bacon to a plate. Add the shallot to the fat remaining in the pan and cook over medium heat, stirring occasionally, for 2 to 3 minutes, until soft and just beginning to caramelize. Remove from the heat and whisk in the vinegar, honey, mustard, and olive oil. Season with salt and pepper. Chop half of the bacon and add to the dressing. Reserve the remaining bacon for topping.

To grill the squash: Prepare a gas or charcoal grill for direct cooking over medium heat. Brush the grill grate clean. Trim off both ends of the squash, then use a small spoon to scoop out and discard the seeds. Using a mandoline or a sharp knife, cut the squash crosswise into 1/8-inch-thick circles. Transfer to a medium bowl and toss with 1 teaspoon oil and 1/4 teaspoon salt, coating evenly. Grill the squash circles, turning once, for about 1 1/2 minutes on each side, until tender and marked by the grill but not charred. Transfer to a plate.

To grill the frisée: Cut each frisée head in half lengthwise. Transfer to a medium bowl and toss with 1 tablespoon oil and 1 teaspoon salt, coating evenly. Grill the frisée halves, turning once, for about 30 seconds on each side, until the edges are frizzled but the frisée is still structured. Cut each frisée half in half again lengthwise.

To serve: Arrange the frisée, squash, and figs on a platter. Drizzle with the vinaigrette. Sprinkle the salad with the reserved bacon, the goat cheese, and granola. Serve at room temperature.

Classic French Onion Soup

Why This Recipe Works:

With too many onion soups, digging through a layer of congealed cheese unearths a disappointing broth that just doesn't taste like onions. The ideal French onion soup combines a satisfying broth redolent of sweet caramelized onions with a slice of toasted baguette and melted cheese. We wanted a foolproof method for achieving extraordinarily deep flavor from the humble onion—the star of this classic soup.

The secret to a rich broth was to caramelize the onions fully. The good news is that caramelizing the onions, deglazing the pot, and then repeating this process dozens of times will keep ratcheting up the flavor. The bad news is what a laborious, hands-on process this proved to be. Fortunately, we found that if we first cooked the onions, covered, in a hot oven for two and a half hours, we only needed to deglaze the onions on the stovetop three or four times. Just one type of onion (yellow) was sufficient, but a combination of three different liquids (water, chicken broth, and beef broth) added maximum flavor. For the topping, we toasted the bread before floating it on the soup to ward off sogginess and added only a modest sprinkling of nutty Gruyère so the broth wasn't overpowered.

Serves 6

Sweet onions, such as Vidalia or Walla Walla, will make this dish overly sweet. Be patient when caramelizing the onions in step 2; the entire process takes 45 to 60 minutes. Use broiler-safe crocks and keep the rims of the bowls 4 to 5 inches from the heating element to obtain a proper gratinée of melted, bubbly cheese. If using ordinary soup bowls, sprinkle the toasted bread slices with Gruyère and return them to the broiler until the cheese melts, then float them on top of the soup. For the best flavor, make the soup a day or two in advance. Alternatively, the onions can be prepared through step 1, cooled in the pot, and refrigerated for up to 3 days before proceeding with the recipe.

Soup

- 3 tablespoons unsalted butter, cut into 3 pieces
- 4 pounds onions (about 6 large), halved pole to pole and sliced lengthwise ¼ inch thick (see note)
- Table salt
- 2 cups water, plus extra for deglazing
- ½ cup dry sherry
- 4 cups low-sodium chicken broth
- 2 cups beef broth
- 6 sprigs fresh thyme, tied together with kitchen twine
- 1 bay leaf
- Ground black pepper

Cheese Croutons

- 1 small baguette, cut on the bias into ½-inch slices
- 8 ounces Gruyère cheese, shredded (about 2 cups)

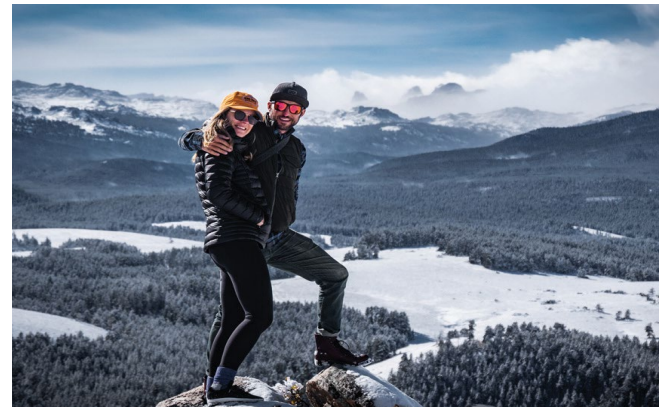
1. For the soup: Adjust an oven rack to the lower-middle position and heat the oven to 400 degrees. Generously spray the inside of a large (at least 7-quart) Dutch oven with vegetable oil spray. Add the butter, onions, and 1 teaspoon salt to the pot. Cook, covered, for 1 hour (the onions will be moist and slightly reduced in volume). Remove the pot from the oven and stir the onions, scraping the bottom and sides of the pot. Return the pot to the oven with the lid slightly ajar and continue to cook until the onions are very soft and golden brown, 1½ to 1¾ hours longer, stirring the onions and scraping the bottom and sides of the pot after 1 hour.

2. Carefully remove the pot from the oven and place over medium-high heat. Cook the onions, stirring frequently and scraping the bottom and sides of the pot, until the liquid evaporates and the onions brown, 15 to 20 minutes, reducing the heat to medium if the onions are browning too quickly. Continue to cook, stirring frequently, until the pot bottom is coated with a dark crust, 6 to 8 minutes, adjusting the heat as necessary. (Scrape any browned bits that collect on the spoon back into the onions.) Stir in ¼ cup water, scraping the pot bottom to loosen the crust, and cook until the water evaporates and the pot bottom has formed another dark crust, 6 to 8 minutes. Repeat the process of deglazing 2 to 3 more times, until the onions are very dark brown. Stir in the sherry and cook, stirring frequently, until the sherry evaporates, about 5 minutes.

3. Stir in 2 cups water, the chicken broth, beef broth, thyme, bay leaf, and ½ teaspoon salt, scraping up any final bits of browned crust on the bottom and sides of the pot. Increase the heat to high and bring to a simmer. Reduce the heat to low, cover, and simmer for 30 minutes. Remove and discard the thyme and bay leaf, then season with salt and pepper to taste.

4. For the croutons: While the soup simmers, heat the oven to 400 degrees. Arrange the baguette slices in a single layer on a rimmed baking sheet and bake until dry, crisp, and golden at the edges, about 10 minutes. Set aside.

5. Adjust an oven rack 6 inches from the broiler element and heat the broiler. Set individual broiler-safe crocks on the baking sheet and fill each with about 1¾ cups of the soup. Top each bowl with one or two baguette slices (do not overlap the slices) and sprinkle evenly with the Gruyère. Broil until the cheese is melted and bubbly around the edges, 3 to 5 minutes. Cool for 5 minutes; serve.



THIS IS BIGHORN MOUNTAIN COUNTRY

The world comes out west expecting to see cowboys driving horses through the streets of downtown; pronghorn butting heads on windswept bluffs; clouds encircling the towering pinnacles of the Cloud Peak Wilderness; and endless expanses of wild, open country. These are some of the fibers that have been stitched together over time to create the patchwork quilt of Sheridan County's identity, each part and parcel to the Wyoming experience. Toss in a historic downtown district, with western allure, hospitality and good graces to spare; a vibrant art scene; bombastic craft culture; a robust festival and events calendar; and living history on every corner, and you have the Wyoming experience you've been dreaming of.

We have put together a series of COVID resources to keep you informed of any travel restrictions, local and state health mandates, and other pandemic-related travel information, so that we can all adventure together.



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CHEF'S CORNER



Chef Merlin Labron-Johnson, Osip Restaurant, Somerset County in Southwest England

Following the success of his work at 1 Portland Restaurant and Clipstone Restaurant, Osip is Chef Merlin Labron-Johnson's initial solo venture and first restaurant outside of London. Embodying his farm-to-table philosophy of cooking, and with a newly acquired walled vegetable garden nearby, opening Osip second time round has only enhanced Merlin's focus on sustainable, locally sourced produce. Chef Merlin, who famously won a Michelin star at just 24, draws culinary inspiration from his time spent in France.

Part of the daily routine at Osip will now involve a gardening routine, designating the time of both kitchen and front of house staff alike to cultivating the organic and biodynamic vegetables that will then be served in the restaurant.

On arrival at Osip, guests can expect snacks such as duck tea, Vulscombe goat's cheese macarons, mushroom and hazelnut cookies and pig's head with mustard leaf, followed by a series of savory dishes that may include garden crudite with devilled egg cream, trout en papillote with cider and garden vegetables, and duck with beetroots, orach and elderberries. Sweet dishes may include sunflower and marigold tart and a classic cannele de Bordeaux, a nod to Merlin's classical French training. The wine list is curated with a focus on organic, responsibly grown wines from small scale producers.





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A light and refreshing option, Sports Coast Pilsner is the perfect beer to responsibly enjoy after your next FSC adventure. From sporting events to fishing, hiking and biking, this easy-drinking beer pairs well with Florida's year-round warm weather, making it an unbeatable option for your next vacation, business trip or game day celebration.

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BEER TASTING NOTES:

- Light, subtle citrus notes, light-body, crisp finish
- Pairs with seafood, grilled meats



Not to be served to anyone under 21 years of age. Drink in moderation.

TEN DELECTABLE DESTINATIONS THAT SATISFY YOUR CHOCOLATE CRAVINGS

The allure of the cocoa bean is too hard to resist for chocolate lovers who will go to great lengths to satisfy their cravings. From creamy milk chocolate bars to decadent dark chocolate desserts, along with white chocolate chip cookies, there is seemingly no end to the delectable list of chocolate recipes. According to the Chocolate Store, Americans consume 2.8 billion pounds of chocolate each year, averaging 11 pounds per person, with milk chocolate accounting for 80 percent of the total. Also, American chocolate makers use about 1.5 billion pounds of milk, only surpassed by the cheese and ice cream industries.



Sanctuary on Camelback Mountain Resort & Spa, Paradise Valley, AZ

The Chocolate Peanut Butter Bomb comes from elements, the resort's restaurant helmed by executive chef and Food Network Star Beau MacMillan, where guests can savor delicious, diverse fare, as well as vegetarian and gluten free options with innovative seasonal menus that incorporate

local, organic produce and sustainable seafood. One of the country's most lauded luxury resorts, Sanctuary is a striking boutique property on Camelback Mountain in Paradise Valley, Arizona, just minutes from downtown Scottsdale.

Angelina Paris, New York, NY

Angelina Paris, the famous Parisian teahouse and bakery known for its iconic and decadent hot chocolate is opening its first U.S. location in Midtown, New York this year.

Angelina's famous L'Africain (The African) Hot Chocolate is made in-house from three different types of cocoa beans from Ghana, Niger, and The Ivory Coast, making it one of the best in the world. In addition to its renowned hot chocolate, Angelina offers a variety of refined chocolate boxes, pastries, and cakes.



Wyndham Grand Rio Mar Puerto Rico Golf & Beach Resort, Puerto Rico

Wyndham Grand Rio Mar Puerto Rico Golf & Beach Resort is nestled on 500 acres along a mile-long section of golden beach adjacent to the El Yunque National Rainforest and the Mameyes River. The “must try” dish for chocolate lovers is the Iguanas Cocina Puertorriqueña’s legendary Corn Fritters filled with nutella over a hard chocolate cup with taro root ice cream, a scrumptious treat for the taste buds.



The Allison Inn & Spa, Newberg, OR

Situated on 35 pristine hillside acres and featuring 77 luxury guest rooms and eight spacious suites, The Allison Inn offers a genuine wine country escape, a mere 45 minutes from downtown Portland. At JORY Restaurant, guests can indulge in the Valrhona Chocolate Hazelnut Torte Cake. Made with Valrhona Manjari chocolate and topped with sweet and tangy raspberries, this dark chocolate torte cake is the ideal way to end a meal in the Willamette Valley. Pairing perfectly with Pinot Noir, guests can sip their wine and enjoy by the warm fire without any worry about switching wines. The cake is both dairy and gluten-free and is served with toasted hazelnuts.

Prince Waikiki Hotel, Honolulu, Hawaii

Prince Waikiki Hotel is a contemporary oceanfront hotel with a postcard-worthy marina setting in Waikiki. The hotel's 563 guest rooms and suites all have soothing ocean views while a rooftop infinity pool overlooking the ocean is one of Waikiki's best hideaway spots for unwinding and feeling inspired. For chocolate lovers who prefer just a hint of the decadent dessert in their cocktail, Prince Waikiki's signature restaurant 100 Sails Restaurant & Bar offers an Old Fashioned topped with a dark chocolate swirl. Initially created as part of a cocktail duo for Valentine's Day, the popular beverage is sure to delight guests year-round.



Sirenian Bay Resort & Villas, Placencia, Belize

The resort offers a unique tour of IXCACAO Chocolate Farm which offers an authentic Maya cultural experience. You'll experience the traditional way of making chocolate using the simplest of tools as the Mayas did thousands of years ago. Local farmers lead the way offering a complete history of growing and farming organic cacao. Whether roasting your own beans on the clay griddle or grinding your beans on the metate, this tour is magical as you sample all the different chocolate bars and beverages they have available. By the end of the tour guests are literally eating their own chocolate that they make.

Big Cypress Lodge, Memphis, TN

Cut fresh every morning for store and hotel guests, Big Cypress Lodge's Bass Pro fudge shop provides eight flavors of chocolatey goodness to enjoy while staying at Big Cypress Lodge or shopping below at Bass Pro Shops at the Pyramid. Taking safety and cleanliness to heart, outfitters cut, package and seal up fudge in a variety of sizing options to accommodate all craving levels. Simply mix and match your flavors and grab a cup of coffee to really top off your fudge experience.





Chatham Bars Inn, Cape Cod, MA

Chatham Bars Inn offers your own private escape amongst the inn's extensive 25-acres with 217 guest rooms and suites. First opened as a luxury hunting lodge for wealthy Bostonians in 1914, today it is a full-service resort with individually decorated rooms and suites, endless recreational options, exceptional farm-to-table dining, exclusive spa and an eight-acre farm. One of the most popular dishes at the inn's signature restaurant STARS for breakfast is the delicious nutella stuffed and covered Caramelized Banana Brioche French Toast.



White Barn Inn, Auberge Resorts Collection, Kennebunk, ME

Abeloved local landmark for over 150 years, White Barn Inn, Auberge Resorts Collection is synonymous with warm New England hospitality. Just a 90-minute drive north of Boston, the 27-room property is renowned as one of the country's most distinctive getaways. Guests can join White Barn Inn's pastry chef and in-house chocolate aficionado on a journey to create their own gourmet chocolate bars in The Art of Chocolate Making Class where they use locally sourced nuts, dried fruit and other delicacies to custom a chocolate creation.



Hilton Aruba Caribbean Resort & Casino, Aruba

Chocolate gateau à l'orange is coated orange chocolate spice gateau with ganache, silver flakes, and oranges. Made with dark Callebaut Belgian chocolate, this is a traditional French dessert inspired by "Christmas Orange" tradition back in the 19th century. Oranges became part of the Christmas time gift tradition in Europe. Oranges were rare and expensive fruits, and used in Christmas stockings. Same as oranges, chocolate was also very expensive and considered a luxury good. These two ingredients complement each other.

Ideal for Intrepid Travelers

As secluded winter travel destinations continue to grow in popularity this year, people are seeking new and luxurious experiences. From husky sledding with private jet charter in Norway to private lake cabins with snow capped mountain views and heli-skiing in Alaska, these retreats are custom made for adventurous travelers.

Husky Sledding in the Arctic

Crafting the most idyllic itineraries, Natural World Safaris has partnered with evo-Jets, a private aviation company, to create the ultimate winter excursion. The new package includes private air charter which leads travelers on an open-air exploration through the dramatic wilderness of the Norwegian archipelago of Svalbard. The six-night stay with four nights in hotels and two nights in a luxury tented camp, includes husky sledding, feeding and taking care of the huskies, daily breakfast, five lunches and four dinners plus a plunge into the Arctic Sea with a sauna afterwards. A few magical nights are spent in Isfjord Radio, a secluded weather station turned boutique hotel offering remote glaciers that shelter local polar bears and reindeer. The experience costs \$110,000 with roundtrip private charter from New York City to Norway..





Winter Wonderlands

Ideal for Intrepid Travelers



Husky Sledding in the Arctic

Crafting the most idyllic itineraries, Natural World Safaris has partnered with evoJets, a private aviation company, to create the ultimate winter excursion. The new package includes private air charter which leads travelers on an open-air exploration through the dramatic wilderness of the Norwegian archipelago of Svalbard. The six-night stay with four nights in hotels and two nights in a luxury tented camp, includes husky sledding, feeding and taking care of the huskies, daily breakfast, five lunches and four dinners plus a plunge into the Arctic Sea with a sauna afterwards. A few



An Olympic Experience

Lake Placid, host to the 1932 and 1980 Olympics, has everything you need to fuel your winter adventure. Try cross country skiing and take in the amazing scenery on the famous Northville-Placid Trail or the Jack-rabbit Trail. Try ice skating under the open sky on the rink at Whiteface Lodge or the two-mile track on Mirror Lake. Channel your inner Adam Rippon with a world-class Olympic skating experience at the Lake Placid Olympic Center. For the high-impact thrill-seeker options abound. Whiteface Mountain is one of the High Peaks of the Adirondack Mountains, creating a one-of-a-kind alpine atmosphere for all types of skiers and snowboarders. If that's not enough, you can have a true Olympic experience riding the Cliffside Coaster along the 1980 Olympic bobsled track or trying the SkyRide Experience at the Olympic Jumping Complex. For the most adventurous there is ice climbing, with a 1,000-foot climb up a sheer ice wall.



Guided Glacier Excursions

An exclusive buyout experience at Sheldon Chalet, Alaska, starts at \$35,000 per couple for a three-night minimum. Guests can relax, socially distance and experience Denali grandeur at this eco-conscious chalet in a way that's never been seen before. This ultimate experience includes gear, two adventure guides, a concierge, a chef preparing gourmet meals with premium wine pairings, guided glacier adventures and the helicopter transport to and from the Chalet. Guests can choose to go on unique flight seeing tours, explore the nearby hot springs, go on a heli-skiing adventure and enjoy incredible snowshoe treks with prime views of the summit of Denali just ten miles away.

Winter Out West

Laughter is brightest in the place where the food is.”- Irish Proverb

If your palate seeks new experiences, Laramie has plenty to discover for the curious foodie.

Experience the culinary eclectic of Wyoming’s spirited western college town – Laramie. Home to the University of Wyoming, Laramie offers a smattering of culinary choice. After a day trekking in the mountains, nothing beats warm comfort foods toasted alongside a thirst-quenching brew. Luckily, Laramie offers a quintessential university town eating experience, with more brewpubs than you could possibly hit in one visit. After a meal, five local breweries offer up award-winning ales found nowhere else, and all are conveniently located within a historic walkable downtown district.

If your palate seeks new experiences, Laramie has plenty to discover for the curious foodie. Nearly all downtown restaurants are locally owned, offering up new tastes to discover for any traveler. For warming winter grub, we recommend grabbing a nutty Massaman Curry at Thai Spice, traditional Japanese hibachi at Niko Sushi and Steak, or a warming pho noodle soup at Mizu Sushi. Looking for something truly unique? Grab a peanut butter burger at Crowbar & Grill for a brand-new taste experience, or a personal favorite, the ground lamb and goat cheese Billhook pizza.

For a real taste of variety, Laramie’s beloved vegetarian restaurant, Sweet Melissa Cafe, makes an unmatched lasagna and has offerings to satisfy even the most voracious meat eater. While most Laramie restaurants can cater to a vegetarian menu, Jeffrey’s Bistro is also a fan favorite with their giant salads, soups, and sandwich menus.

Baked goods are another specialty of Laramie eateries. At the Alibi Woodfire Pizzeria and Bakery, daily pastries will satisfy your to-go breakfast cravings, or stay a while for artisan wood-fire pizzas and sandwiches. Sugar Mouse Cupcake House can fill all your baked dessert needs, or stop by Big Dipper Ice Cream for locally-churned desserts.

If what you seek is the classic Wyoming experience, Laramie of course has that too. In downtown Laramie, Altitude Chophouse combines a casual brewery and chophouse experience. Or for a fine dining experience, seek out the Cavalryman Steakhouse. Located on the historic Fort Sanders just south of Laramie, the Cavalryman rounds out Laramie’s restaurant scene. Enjoy a steak grilled to perfection alongside a beautifully paired wine selection for the ultimate tastes in Wyoming beef country.

www.visitlaramie.org





Winter Out West



Plan a getaway to Carbon County, Wyoming!

Embrace the wild Wyoming landscapes and escape the crowds. Social distancing comes naturally here and you might be surprised at all the great things you can see and do.

Fall and winter in southern Wyoming are the perfect seasons for a visit. From the ski trails to the hot springs, to the comfort of a cozy fireplace, there are many ways to enjoy the cooler seasons in this quiet corner of Wyoming.

Outdoor recreation in southern Wyoming is unparalleled. If you love the great outdoors, this is the place to be. Carbon County has some of the best snowmobiling anywhere! Explore over 500 miles of trails with terrain to please users of all skill levels. Consider enlisting the services of a local outfitter or guide to show you the ropes. Nordic skiing and snowshoeing are also popular. The Brush Creek and Bottle Creek Trail systems are among the best. These maintained trails loop through beautiful aspen and pine forests. Plus, it's so quiet, you'll be able to hear the snow fall.

After a day exploring, you'll want to hit up a true gem of the Platte River Valley; Hobo Hot Springs. Free and open to the public 24 hours a day, 7 days a week, the Saratoga Hot Pool is the ultimate for healthy relaxation.

Take your taste buds on a tour. In Rawlins, scratch your itch for tasty Thai. In Saratoga choose between fine dining, classic Italian or scratch-made pub fare. The Historic Hotel Wolf, The Virginian Hotel, the Saratoga Hot Springs Resort and the Historic Elk Mountain Hotel Restaurant all offer unique Western history paired with delicious dining options. All around Carbon County you'll find meals prepared with local flavor.

There are also great local options to imbibe. Brush Creek Ranch has recently launched a new line of spirits which are distilled and crafted on-site. You won't want to miss the opportunity to sample their small batch bourbon, rye, gin, and vodka. You'll also want to explore craft brews from Snowy Mountain Brewery. We recommend trying a tasting paddle so you can sample a variety of the flavors on tap.



Wyoming is steeped in outlaw history, and you'll find pieces of it all around Carbon County. History buffs will want to explore the Wyoming Frontier Prison (open year-round) where you can discover Wyoming's colorful criminal history. The Carbon County Museum in Rawlins has three separate gallery spaces that cover different aspects of local history and culture as well as a Children's Zone for kids to explore. You'll also want to check out the historic downtowns of Saratoga and Rawlins where you can find local art, jewelry and more.

Historically, Carbon County has been traversed by the Overland Trail, Oregon Trail, Mormon Trail, and both the original route of the Union Pacific Railroad and the Lincoln Highway. Interstate 80 is now the trail of choice

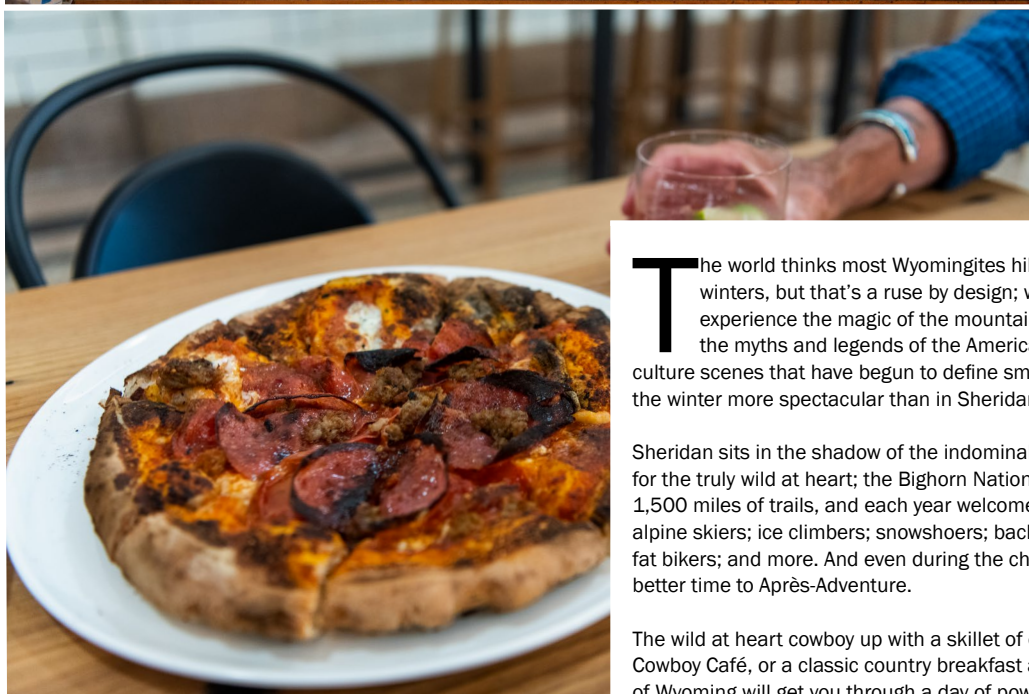
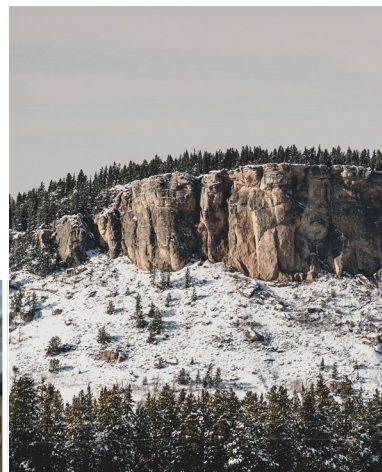
for most travelers through the county, although several scenic back roads and byways offer pleasant alternatives.

You will find lots of great lodging options throughout Carbon County. Discover cozy cabins & cottages, all-inclusive resorts, authentic guest ranches, snug B & B's, hotels & motels, roomy vacation rentals, lodges, RV camping and more! Whatever your style, you'll find choices that appeal to you.

What are you waiting for? No matter your trip length, Wyoming's Carbon County delivers it all: room to roam through the great outdoors, delicious dining, oodles of history and ample lodging. Come Visit and Get your West on!

Winter Out West

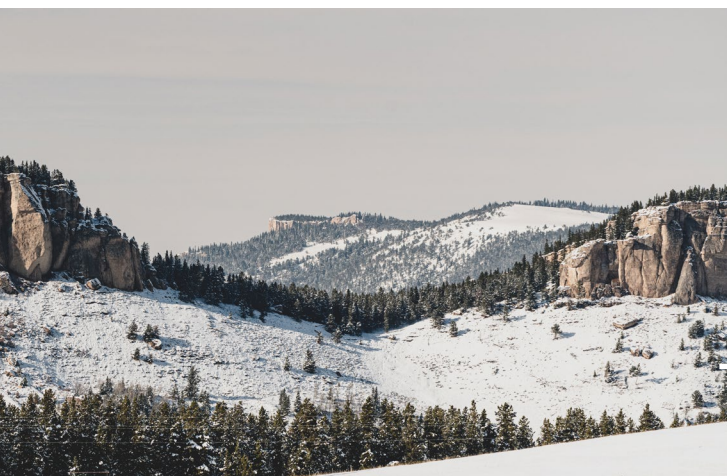
Après-Adventure in Sheridan County



The world thinks most Wyomingites hibernate during our long, snowy winters, but that's a ruse by design; winter is a spectacular time of year to experience the magic of the mountains, the allure of historic downtowns, the myths and legends of the American West, and the remarkable craft culture scenes that have begun to define small-town Wyoming. And nowhere is the winter more spectacular than in Sheridan County.

Sheridan sits in the shadow of the indomitable Bighorn Mountains, a playground for the truly wild at heart; the Bighorn National Forest is home to more than 1,500 miles of trails, and each year welcomes cross-country, backcountry, and alpine skiers; ice climbers; snowshoers; backpackers; snowmobile enthusiasts; fat bikers; and more. And even during the chaos of 2020, there has never been a better time to Après-Adventure.

The wild at heart cowboy up with a skillet of elk or buffalo smoked sausage at the Cowboy Café, or a classic country breakfast at the beloved Silver Spur. A taste of Wyoming will get you through a day of powder hounding at the Antelope Butte Mountain Recreation Area; Antelope Butte has starred as a "local hill" since the 1960s, and its recent revitalization – 30 downhill runs and more than eight miles of Nordic trails – underscore its important standing as a community touchstone. A short drive along the Bighorn Scenic Byway is the Cutler Hill Nordic Ski Area and Sibley Lake Recreation Area; Sibley hosts regular moonlight ski and snow shoe events, while Cutler is regarded as one of the finest winter trail systems in the west. Bring your fat bike, too.



Treat yourself to a fresh slice of pie and local coffee at the Branding Iron Café in Dayton, then sip great Wyoming wines as you weave winter tales of all your trails at the Gallery on Main. Or head back to Sheridan to wander postcard-perfect Main Street; each holiday season, downtown lights up brighter than your competitive uncle's awkward nativity scene. And on Black Friday, the annual Downtown Christmas Stroll, presented by the Sheridan County Chamber of Commerce, celebrates local business and western culture with sleigh and tractor rides, special appearances from jolly Saint Nick, music, pop-up vendors, and much more.

Prefer to humbug your way out into peace and quiet on a stretch of river to call your own? The Bighorn Mountains offer some of the nation's finest fly fishing, and during the winter, you can have creeks, streams, and canyons to yourself. Tongue River Canyon, a short drive from the beautiful hamlet of Dayton, is easily accessed year-round. After sampling bits and bites of western hospitality, it's time for a fresh cut, courtesy the Just LeDoux It Saloon & Steak Out. Yeah, you absolutely do deserve an Up All Night to pair with your Big Legerski – a Polish sausage handmade here in Sheridan by the Legerski's Sausage Co.

If Sheridan's wintery wonderland is taking shape in your mind, we hope it looks like a pint of something local poured into a tall glass and taken next to the roaring fire at Bistro 307. The Craft Capital of Wyoming, Sheridan is home to the legendary Black Tooth Brewing Co., Luminous Brewhouse,



Smith Alley Brewing Co., and Koltiska Distillery. Pair those with our other iconic outposts – that's right, you're thinking of The Mint Bar – and you will never be chilly for long out here.

You say you're looking for something family friendly to get you out on those cold, blustery days? Say no more. Head on down to the Whitney Rink at the M&M's Center for a zip around the ice. Or perhaps you'd like to set a new land-speed sledding record? Then you'll want to head to The Bowl, between Arrowhead Lodge and Bear Lodge on the Bighorn Scenic Byway. You'll need fuel for the fire, so make sure you stop in at the Innominate Coffehouse and Bakery in Ranchester; you absolutely do deserve a *crostata rustica* and a fluffy cinnamon roll after all your hard work. Or perhaps you're in the mood for something hearty – then you'll want to fuel up with a classic chicken fried steak at the Wyoming Buckshot Saloon. Round out your day of family fun by planning a visit for December 21st, the anniversary of the Fetterman Battle. Experience what happened on that day in 1866 when Lieutenant Colonel William Fetterman and his men were led into an ambush through a live reenactment at Fort Phil Kearny. The tour of Fetterman Battlefield by Bob Wilson and the Kearny Regulars features victory songs and drumming, as well as traditional bugling.

Fun fact: everyone who visits Sheridan has to Get WYO'd! February 2021 features the 3rd annual Sheridan WYO Winter Rodeo, the largest celebration of skijoring and winter fun in the mountain west. Novices can test their mettle by signing up the night before the first race series and see if they have what it takes to ski behind a horse while 10,000 people cheer their name. Watch out for the wicked jumpers.

All this begs a simple question. Why Sheridan, and why now? This artsy little outdoor playground at the base of the Bighorn Mountains is not just the finest postcard-perfect western getaway in the United States; it is also among the best small towns in the nation to live, work, and raise a family. For the burgeoning culinary kingpin, Sheridan County is where you can have your steak, and eat it too.

For a complete list of activities and attractions in Sheridan County, as well as a guide to more than 50 dining establishments, COVID-19 related travel restrictions, public health notices, and safety alerts, visit us at www.sheridanwyoming.org

Winter Out West



Explore the Winter Wonderland of Heber Valley

Underneath you is a fluffy cloud of snow. The sounds of slush fills your ears. You watch as the misty fog escapes your mouth anytime you take a breath and you admire the spectacular winter wonderland of Heber Valley. The valley transforms from a summer oasis to a winter haven with glistening snow and magical charm you can't wait to explore. But where to begin? Whether you're looking to enjoy an exquisite meal, view breathtaking winter vistas on skis or cuddle up around the fire after a day of snowshoeing, Heber Valley has got it all and so much more!

You can start your adventure by taking a nice soak in the Homestead Crater in Midway. Unlike anything you'll ever experience, the Crater is a geothermal spring hidden within a 55-foot tall, beehive-shaped limestone rock located on the Homestead property. Once inside, you can participate in a myriad of activities including swimming, scuba diving, snorkeling, a therapeutic soak or even take a paddleboard yoga class. A perfect morning affair!

After swimming around the Homestead Crater, I'm sure you are hungry! Experience lunch in an Alpenglobe at Café Galleria. After all, what's more magical than enjoying the snow in a winter wonderland? Watch the snow from inside an Alpenglobe — your very own private, outdoor globe that keeps you cozy without obscuring the view of the snowflake-filled





landscape. Enjoy the Alpenglobe while eating authentic, Italian-styled cuisine from Café Galleria.

There's a reason that Utah has The Greatest Snow on Earth™. Spend the afternoon skiing as you glide upon the powder, breathing in the fresh pine as you journey down the mountain. Heber Valley is tucked between the world-class skiing of Deer Valley in Park City and Robert Redford's iconic Sundance Ski Resort. You'll find the perfect recipe to create the ski trip of your dreams in the Winter Wonderland of Heber Valley away from the crowds.

As you exit your car in the evening, a frigid prickle enters your lungs and you exhale the heat from your breath and warm your lips. You are in awe as you gaze upon hundreds of thousands of icicles that have been created by professional ice artists who create the Ice Castle at the Homestead Resort. You watch as families race down ice slides and squeeze through slot canyons, surrounded by LED-lit sculptures and discover magic around every icy corner.

End the day immersed in evergreen trees covered in powder white snow. You snowshoe through a star-lit forest to a private yurt deep in Wasatch Mountain State Park. Slowly, as you take each step, a warm, inviting yurt emerges from the trees.



A private, fine dining experience awaits you inside with a four-course meal, an intimate fire and the outdoor experience you have been searching for this winter at the Creekside Yurt Dinner with Wilderness Access Outfitters. What a day to remember and reminisce, as you conclude the evening inside the warmth of a yurt with family and friends.

Heber Valley has so many events and winter activities that make it the ideal holiday destination. Experience the delights of the Winter Wonderland in Heber Valley and start planning your trip today at www.gohebertvalley.com.



WINTER MOUNTAIN *GETAWAYS*



EXPLORING

Nestled into the mountains of East Tennessee are the charming communities in Carter County TN. This largely undiscovered region of the Appalachian Mountains offers a quiet, off the beaten path opportunity for amazing outdoor recreation year-round. Winter may be considered the offseason, but the mild climate with temperatures in the 50's and 60's during the day, provides an excellent setting for outdoor activities.

Many visitors come to hike the 100 miles of Appalachian Trail that runs through Carter County. Carter County does have seasonal snowfall, particularly in the mountains, however travel is still largely accessible. Many winter hiking attractions are best seen in the winter such as Roan Mountain, Blue Hole waterfall, and Laurel Fork Falls. These trails are easy to access year-round and offer scenic views of the mountains and rivers.

Hunting and fishing expeditions continue in Carter County through the first week of January each year. There are several local sportsmen and outdoor guided tours available to take guests on a once in a lifetime hunt through scenic parts of the region, only accessible by foot. Carter County offers hunting throughout the year for big game, small game, and waterfowl.



THE MOUNTAINS OF EAST TENNESSEE

CARTER COUNTY

World-class fishing is available on Watauga Lake and in the Watauga and Doe Rivers. Watauga Lake boasts 6400 acres and over half of it's shoreline is undeveloped National forest land. The abundance of public land makes Watauga an excellent reservoir for bank fishing and camping. Just past Wilbur Dam, there is a handicapped-accessible fishing pier at the Rat Branch access area. Smallmouth, walleye, and trout are the most popular game fish for Watauga anglers. The average temperature on Watauga Lake in the winter is 48-50 degrees for the high and dips into the '30s at night. Bright blue skies, miles of water, and adventure make the chilly start worthwhile.

There are over a dozen streams in Carter County and the Doe River is a must-see for any angler. The Doe, Watauga, and Elk Rivers are all known for their abundance of native brown trout and rainbows, as well as the easy access throughout the county. The section most traveled is the renowned trophy trout section of the Watauga River between Elizabethton and Johnson City. This section of the river is a hidden gem for anglers, not only for fishing but enjoying the beautiful scenery. The Doe River Fishing Trail, near the town of Roan Mountain, offers easy access to a number of prime locations for bank fishing.

For cycling enthusiasts, Carter County offers 10 miles of chat to explore along the Tweetsie Trail and for mountain bikers the Hampton

Watershed trails offer several miles of singletrack. The Tweetsie Trail is a rails to trails project offering an easy, family-friendly ride through Elizabethton TN. Well maintained trail, with safety crossings at all the main intersections throughout town make it easy to ride from one end of the trail, stopping in downtown Elizabethton and finishing the course just a few miles beyond. Biking this well-traveled favorite is a must.

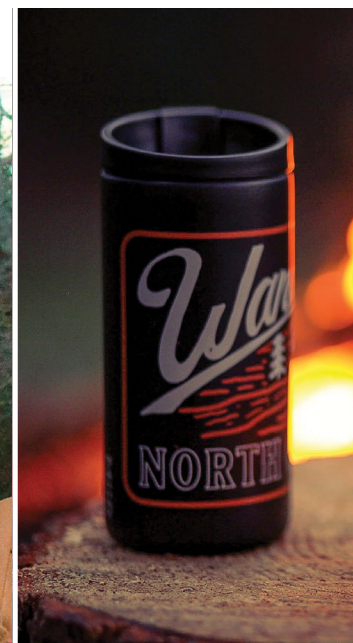
The Watershed Trails located in Hampton TN, feature a connected system of loops ranging from easy to difficult. The trail's terrain winds through the woods and offers mountain and river views. The lower loops are great for beginner to intermediate riders, while experts can enjoy themselves on the challenging upper loop known as "The Cat's Pajamas".

Carter County is a wonderful getaway to enjoy outdoor recreation year-round, and winter offers an abundance of activities for all ages in the mild climate, surrounded by quaint towns you'll want to return to again and again.

Visit www.tourcartercounty.com to start planning your next adventure!



WINTER MOUNTAIN GETAWAYS



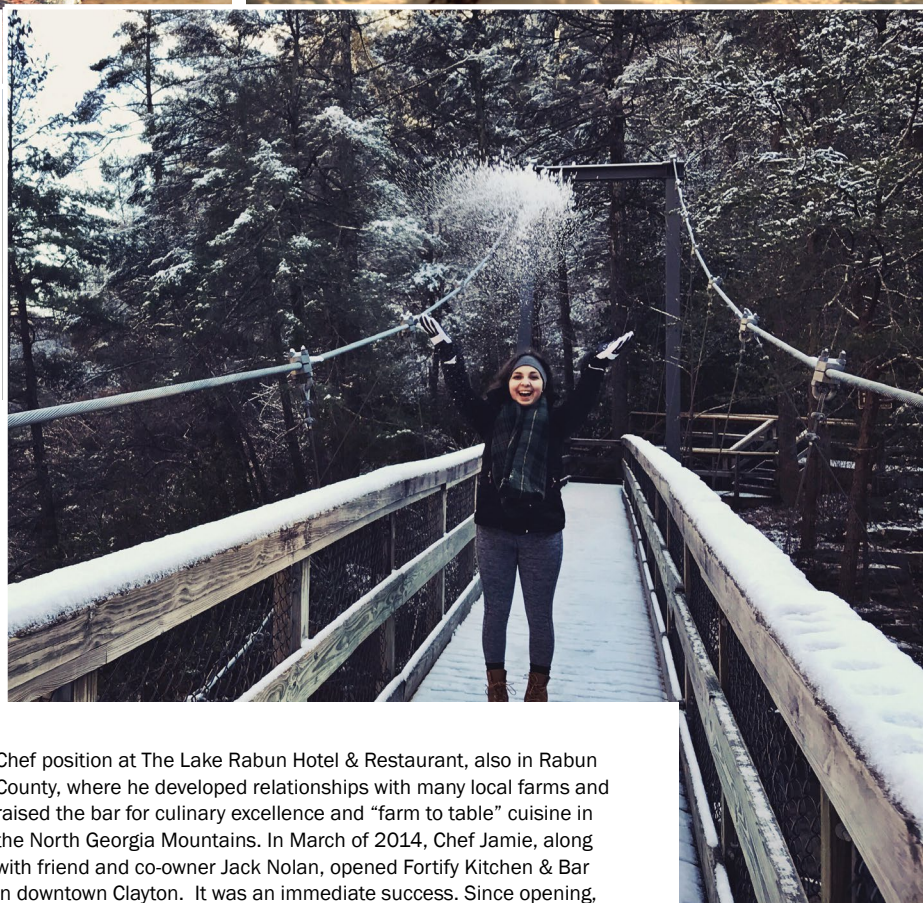
When the Weather Cools Down, Rabun County, GA Warms You Up!

Just because temperatures cool down, doesn't mean the fun has to. Nestled in the heart of the Appalachian Mountains, Rabun County, Georgia's northeastern most county, offers visitors a wealth of unique and wonderful experiences even in the cooler months. From frosty outdoor adventures to cozy fireside wining and dining, your days can be both full and fulfilling in this little neck of the woods.

With three state parks, Tallulah Gorge, Black Rock Mountain, and Moccasin Creek, camping and hiking is available year-round for you to enjoy a crackling campfire or a peaceful stroll through the woods towards a stunning waterfall. The scenic beauty of these parks and their trails is magnificent in the fall and winter months. The spectacular colors of the autumn forest viewed from Tallulah Gorge's suspension bridge or the overlook of Black Rock Mountain, where you can see for 80 miles, is an awe-inspiring sight.

The views all throughout the county are breathtaking, whether you hike, ride or even fly through the trees! Highlands Aerial Park is open all year, by appointment in January and February, and offers world class ziplining tours above the canopy, 250 feet up. White water rafting on the Chattooga River at Southeastern Expeditions through late fall and again in early spring and snow tubing at Scaly Mountain Outdoor Center are available for adventurers looking for off-season thrills. And for the milder heart, make your reservation at the Dillard House Stables for a horseback ride through the snow, ending with a comforting homestyle meal at the world-famous Dillard House.

But for the avid culinary adventurer, Rabun County is a hidden treasure. This little mountain paradise, just a hop and skip from downtown Atlanta, boasts the title to the state's Farm-to-Table Capital and five Best Chef America award recipients. One of the best of the Best is Chef Jamie Allred of Fortify Kitchen & Bar, Fortify Pi and now, The Shed. In 2010, Chef Jamie accepted the Executive



Chef position at The Lake Rabun Hotel & Restaurant, also in Rabun County, where he developed relationships with many local farms and raised the bar for culinary excellence and “farm to table” cuisine in the North Georgia Mountains. In March of 2014, Chef Jamie, along with friend and co-owner Jack Nolan, opened Fortify Kitchen & Bar in downtown Clayton. It was an immediate success. Since opening, Fortify Kitchen & Bar has won numerous awards including: “Top 100 Restaurants in America 2014” by OpenTable. Today, Chef Jamie continues to cultivate his passion and artistic gift for food preparation and presentation, working with local farmers who harness the ideal mountain environment to grow the finest ingredients for his creations. He is also active in giving back to the community with his involvement in the local food bank, hosting special dinners, teaching classes, offering a Junior Chef Cooking School and participating in the Farm-to-School Program as well a Chef Throw Down competition, all to raise money for hunger initiatives throughout Northeast Georgia.

What’s more, Chef Jamie is just one of the many gems you’ll find to delight your palate in Rabun County. In addition to its notable dining establishments, there are four fabulous wineries, where the views are as spectacular as the wines, two award winning distilleries and a fun and friendly craft brewery to relax in and enjoy the warmth and charm of true Southern hospitality... hospitality you’ll find in every corner of this quaint yet progressive mountain retreat. See for yourself! Start your adventure exploring Rabun County and all it has to offer at www.ExploreRabun.com.

Snowbird Escapes

THESE CARIBBEAN RESORTS ARE WELCOMING BACK VISITORS

The Caribbean Islands have long been resilient. The 30 diverse destinations that make up this idyllic resort paradise have considerable experience in managing disruptions and risks, which has been demonstrated time and time again through hurricanes and other natural disasters. At long last, many of these resorts have re-opened their doors with strict safety guidelines in place and are once again welcoming guests with their renowned red carpet treatment.



Oil Nut Bay, British Virgin Islands

This picturesque hideaway perfect for travelers seeking a serene and socially distanced vacation is accessible only by boat or helicopter. Located on Virgin Gorda in the coveted North Sound region, it's entirely surrounded by the turquoise waters of the Caribbean Sea on one side and the Atlantic Ocean on the other. Private villas custom-built into the island's topography designs meld cutting-edge, modern elements with natural elegance. Nightly villa rates

range from \$550 to \$9,550 per night. Amenities include: a beach club with three pools and a swim-up bar; wellness center with gym and two tennis courts; equipment for kayaking, sailing and snorkeling; Nut House Kids Club; world-class dining options; and two heli-pads. Don't miss the "Rum Bible" in the Pavilion Restaurant, featuring 52 different rums (a different one for each week of the year) sourced from all over the Caribbean.

Exclusive Resorts, Grand Cayman, Cayman Islands

An elite vacation club, Exclusive Resorts offers 14 private villas at The Ritz-Carlton, Grand Cayman. The family-friendly, ten-person homes are located in a private gated community on the famed Seven Mile Beach, offering amenities like private plunge pools, fully-equipped chef-grade kitchens, oversized terraces and al fresco dining areas, along with private golf carts to explore the resort's 20,000-square-foot spa and waterpark.



Club Med Cancún, Cancún, Mexico

Hotel Barrière Le Carl Gustaf, St. Bart's

The first Caribbean property for the renowned Barrière Group features 23 luxury rooms comprised of cottages, suites, bungalows and loft accommodations, each with their own terrace and personal plunge pool. Providing the security of enhanced social distancing options, the hotel features elevated wellness experiences such as entirely private Pilates, yoga, aqua biking sessions and outdoor activities like sailing, snorkeling and local excursions (such as visiting the Gustavia fish market with the chef to select provisions for that evening's dinner). Indulge in Biologique Recherche services at the Diane Barrière Spa or in-room, and dining at Le Fouquet's (the Michelin-starred Chef Pierre Gagnaire restaurant made famous in Paris) and Shellona (the popular beachside restaurant serving refreshing, Caribbean-infused bites).



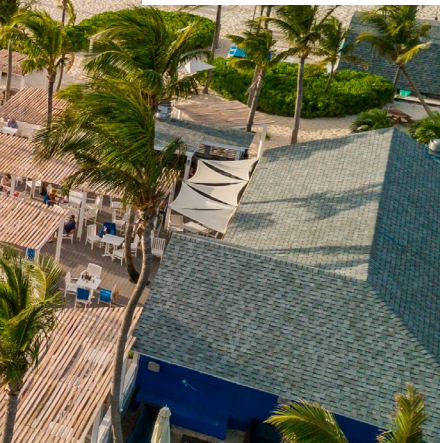
Club Med, the pioneer of the all-inclusive resort concept, offers guests exclusive access to the only resort in Cancún with three private beachfront spaces. Book a stay in the recently expanded Aguamarina family oasis area, featuring 120 oceanfront family rooms, exhilarating water games at the dedicated family pool, and a fun-filled agenda of weekly outdoor activities for families to bond and create memories as part of the new Amazing Family programming. For added R&R, indulge in private oceanfront massages on the beach or enjoy a variety of refined, locally inspired cuisine.

Snowbird Escapes



Club Med Turquoise, Turks and Caicos

Nestled into the pristine Grace Bay Beach, this newly redesigned adults-only and all-inclusive resort offers a romantic getaway with freshly renovated deluxe oceanfront guestrooms with private balconies, an enhanced wellness area, new wine cellar with premium spirits and an unlimited variety of land and water activities like sailing and snorkeling.



Altamer Resort, Anguilla

Altamer is a serene slice of paradise where you'll find amenities exclusive to the world's most luxurious resorts, provided in the comfort of your own private villa. Your booking at Altamer comes with your own personal butler, daily housekeeping and bespoke laundry services. Your personal butler can arrange an extensive list of concierge services including (but not limited to) a private chef and in-suite or ocean front massages.





Sugar Beach, A Viceroy Resort, St. Lucia

The property offers a private way to travel to St. Lucia through a partnership with XO Private Jet Travel. In the comfort of one of the sought-after Villas overlooking the views of the famed UNESCO World Heritage-listed Val des Pitons, experience a privatized festive season. Take in unmatched beachfront location and privately enjoy the following activities- along with any private in-room dining experience. The Festival of Lights (December 27) is a visual sensation is based on the traditional St. Lucian Festival of Lights. As the sun goes down, the lanterns will be set afloat in a ceremonial style as guests enjoy canapes and Rum Punch on the beach.

Snowbird Escapes

Natchez, Mississippi



Natchez, Mississippi, is your winter getaway full of fun, safe, and socially distant activities to get you out of the house and into something new this holiday season. We invite you to come #VisitNatchezResponsibly and discover the very best of our pandemic-sensitive places, events, and spaces.

High on the banks of the majestic Mississippi River, Natchez offers visitors an unforgettable experience with fascinating history, architectural wonders, magical holiday events, shopping, delicious cuisine, brilliant sunsets, and a vibrant live music scene, all coming together in a unique blend of old and new.

Tucked in the Southwestern corner of Mississippi, you will not have to fight bitter winter weather to enjoy your perfect holiday escape. Experience our quaint historic downtown draped in holiday decorations, cozy up on an evening horse-drawn carriage tour, and visit historic homes decked out in lights and garland. You're sure to find the holiday spirit around every corner.

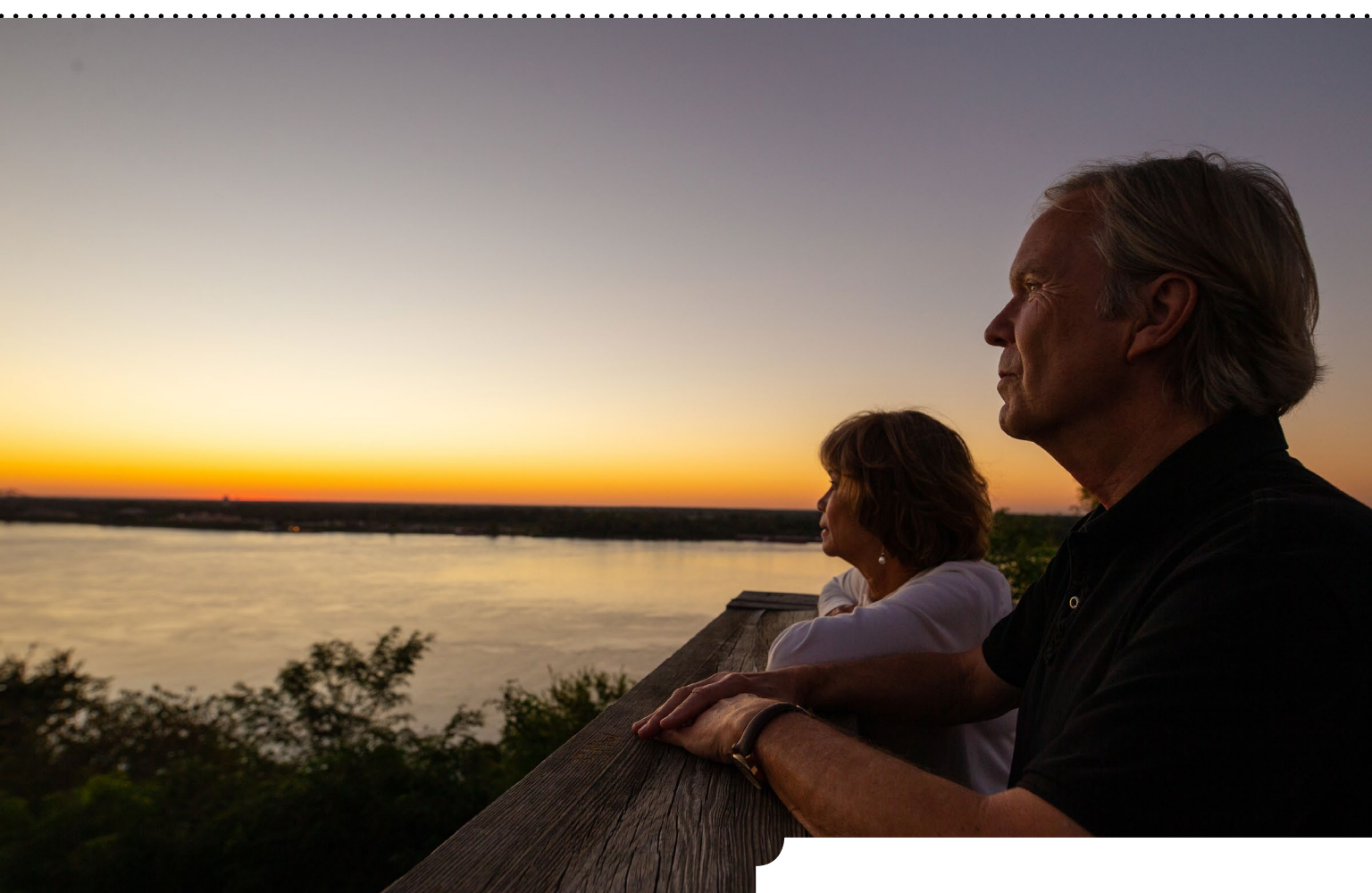
Celebrate the joy and magic of the holidays with Christmas in Natchez from Thanksgiving to the New Year. Join Sunnyside B&B for their annual "Do You See What I See" home tour and be mesmerized by the incredible Christmas decor with up to thirty Christmas Trees! The Towers will be dripping with jewels for their "Fanciful Christmas Tour," which is one of the most unusual Christmas displays in the United States. These private homes will enchant visitors and are a must-see during the Christmas Season!

Natchez might have that small-town feel, but as soon as you hit the streets walking, you will find trying to canvas such a large area is quite an undertaking. It's not so much that you will lose your way here, but time slows down in a way that will lose you in the day. A short walk will morph into hours spent admiring our architecture and perusing local shops.

Shopping in Natchez is exceptional with hand-crafted items, boutique shops, and antique treasures. From local artists and bakers, discover one-of-kind gifts for everyone on your



Snowbird Escapes



list this year. Darby's Fudge is a delicious treat and a staple for any home during the holidays. You can even ship their world-famous fudge right to your loved one's door. Stop into ArtsNatchez to pick up an irreplaceable piece of Mississippi art, and visit Conde Contemporary Art Gallery, which features contemporary artists from all over the country.

All that shopping will leave you hungry but not to worry because Natchez has restaurants on just about every block. From rooftop to riverbank, you can take in the best view of our area from various locations. Some favorites include the Natchez Manor Rooftop Bar in the heart of downtown, with its comfortably modern, charmingly tranquil atmosphere and Southern bistro offerings. To The Camp Restaurant located in the 'Under-The-Hill' district right on the riverbank for a mouth full of flavor. To The Natchez Brewing Company for a hand-crafted brew and a brick oven pizza. You can also experience the splendor of relaxed, elegant dining at historic estates. The dining possibilities are endless making it a foodies paradise.

Natchez is dedicated to following CDC guidelines and state-wide mandates to prevent the spread of COVID-19. We care about our community and all of our visitors. Please help us make sure we're all doing our part to #VisitNatchezResponsibly. So, come to enjoy the holidays with us. We have good things waiting for you.

Find your corner of the world in Natchez. Start planning your trip today at www.visitnatchez.org/responsibly.

Snowbird Escapes

Ridgeland, Mississippi –Safely Savor in Mississippi’s Healthiest Hometown

Midway from Memphis to New Orleans, just off the Natchez Trace Parkway, you’ll discover a destination for dining well (and responsibly.) It is where fine dining, fine art and upscale boutiques meet bike trails, boating and more. Ridgeland is a stylish city with an undeniable vitality and energy that makes it hard to sit still, hence earning the destination the title of “Healthiest Hometown of Mississippi.” Ridgeland lives up to that title in more ways than one these days by strictly adhering to the health guidelines set forth during the COVID-19 pandemic. Here, the safety of visitors and locals alike is a top priority, so without worry, you can explore the surprising array of activities and attractions in this delightful town just north of the state capital of Jackson.

With more than 150 restaurants in Ridgeland, it’s a foodie’s haven along the sparkling shores of the 33,000-acre Barnett Reservoir. “There are probably more locally owned restaurants in Ridgeland than anywhere else in the state,” says Chef Derek Emerson, a James Beard Award semi-finalist and owner of two popular restaurants in Ridgeland, CAET Seafood and Oysterette and Local 463 Urban Kitchen. Both restaurants are located in Renaissance at Colony Park, a destination lifestyle shopping center with elaborate water fountains and a beautiful open-air European design theme. When not in the kitchen you can find Emerson cycling the Natchez Trace Parkway or Ridgeland’s miles of Multi-Use Trails.

Being just a few hour’s drive from the Gulf Coast, you’ll find fresh seafood on many restaurant menus; however, Ridgeland is fast becoming the “Steakhouse Capital of Mississippi.” The city has not only the most steakhouses of any city in the state, but also the best, as the raves of national food critics testify. CNN, Business Insider and Men’s Journal have all branded Ridgeland steaks the best in the state and even the nation. Doe’s Eat Place has been named by the James Beard Foundation as one of “America’s Classics,” and Men’s Journal has crowned Doe’s porterhouse steak “the best thing to eat in America.” Critics at national organizations like MSN and Business Insider have also heaped high praise on the steaks at high-style Ely’s Restaurant and Bar. At Koestler Prime you can even take home a bottle of Koestler’s seasoning for your own steak creations. All in all, there are six locally owned steakhouses from which to choose and all are superb choices.

Ridgeland’s restaurants aren’t all about red meat, the city was recognized by Niche.com as one of the healthiest places to live in the state. The city’s mayor Gene McGee, a vegan and avid cyclist, encourages Ridgeland restaurants to offer healthy options.

Local restaurants utilize fresh produce from two nearby growers in the county, Two Dog Farms and Salad Days Produce. Even carbs are as healthy as can be in Ridgeland; Gil’s Bread bakes handmade artisan breads for many of Ridgeland’s local restaurants. You’ll want to try Crossroad’s Organic Café, Mama Nature’s Juice Bar, along with The Med Fish & Grill that is located in the newly renovated Northpark Mall. The “New Northpark” recently underwent a multi-million-dollar upgrade and boasts next generation technology and unmatched Southern charm for a perfect shopping experience for the entire family.

Make plans to #VisitRidgelandResponsibly



Snowbird Escapes



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Florida's most fresh-air flavors



FLORIDA, TASTES

Snowbird Escapes



Tampa Bay is more than Florida sunshine. It's where fresh-air fun meets a diverse array of outdoor dining adventures filled with innovative menus and stunning waterfront views. Food halls, fresh seafood, award-winning local craft beer and spirits, and Native-inspired flavors are all on the menu.

New treasures and tastes await in every direction.

Many of Tampa Bay's must-try dining destinations and finest places to stay are conveniently located along the Tampa Riverwalk. With 2.6 miles of scenic waterfront views, you can walk, kayak, stand up paddle board, bike or even water bike to restaurants, parks and attractions.

Open-air dining and fun.

One major highlight of the Tampa Riverwalk's south end is Sparkman Wharf. This waterfront, open-air dining and entertainment destination is sure to satisfy any appetite. Among its 10 outdoor dining choices are Edison's swigamajig divebar and fishkitchen, where the chef is a four-time James Beard Foundation semifinalist, along with the Detroit-style pizzeria Corners Pizza and more. After dining, head to the Fermented Reality outdoor biergarten to savor some of Tampa Bay's many award-winning local craft beers.

Savor Native-inspired flavors with a twist.

Accessible from the Tampa Riverwalk and with a patio overlooking the Hillsborough River from the trendy Tampa Heights neighborhood, Ulele takes its name from a storied Native American princess. The menu includes an innovative mixture of Native-inspired flavors, many of which are cooked on a 10-foot barbacoa grill, with ingredients indigenous to local waters and farms. Look for loads of Gulf oysters, fresh Florida fish and locally grown beef. Then, top off your meal at the onsite Ulele Spring Brewery.

A food hall experience of historic proportions.

Armature Works at the Heights is a feast for the eyes, mind, and of course, palate. This food hall is set in Tampa Electric's old streetcar warehouse. While the building's history stretches back to 1910, many of the original materials have been carefully recycled in Armature Works' design.

The sheer variety of dining options offered makes Armature Works at the Heights a landmark in its own right. Barbecue, Mediterranean cuisine, wood-fired pizza, empanadas and more are all available, so you can mix and match your favorites before settling down to take in the view of boats passing by.

Ready for your taste of Tampa Bay?

Explore more of Tampa Bay's many outdoor dining adventures and start planning your trip today at VisitTampaBay.com.

Snowbird Escapes



The quiet, idyllic town of Columbus, Miss., looks like something from the pages of a Tennessee Williams play. The birthplace of America's greatest playwright, Columbus has captivated writers, artists and musicians alike for decades with its classic Southern architecture, small-town charm and scenic outdoor backdrop.

In Downtown Columbus, where colorful, welcoming shops line the street, family-friendly festivals and farmer's markets make this area a lively hub of activity. And while Main Street looks like something out of a magazine, it's the food scene that is causing a buzz.

The Tennessee-Tombigbee Waterway wraps itself around the town and beckons visitors to come on in. In Columbus, "The City That Has It All," there's something for everyone, so wander over, grab a bite to eat, enjoy a tall glass of sweet tea or a mint julep and stay for a while.

Treat Your Tastebuds at a Columbus Eatery

Having a grand time takes on an entirely new meaning when visiting Columbus. With more than 676 historic properties, Columbus is a history buff's dream. In the heart of the Mississippi Black Prairie, visitors indulge in tranquility and Southern hospitality at its finest, while playing a round

of golf at Old Waverly, site of the 1999 U.S. Women's Open and 2019 U.S. Women's Amateur. And for music lovers, Columbus' "Catfish Alley" was once the legendary epicenter of blues, jazz and soul music; here, nationally recognized artists, such as B.B. King, Duke Ellington, Little Richard, Louis Armstrong and James Brown, performed alongside Mississippi's blues guitarists.

Small-town Columbus offers no shortage of big-city attractions. Likewise, with everything from fast-casual to fine-dining, Columbus' up-and-coming food scene is also worth biting into. Whether looking for a fun atmosphere, a white tablecloth experience or something in between, Columbus restaurants serve something to suit all tastes.

Nothing starts the day off better than the leisurely tradition of brunch. In the heart of Downtown Columbus, in an upscale, yet unpretentious setting, Harvey's serves up both a sweet and savory go-to brunch menu: buttermilk-fried chicken and Belgian waffles with a berry gastrique; shrimp and smoked jalapeno cheddar grits topped with a rich Tasso ham gravy; honey-pepper salmon atop a bed of wild rice; and the house specialty, a 12-ounce, mouthwatering ribeye marinated for 48 hours. Of course, no brunch would be complete without an Irish cream coffee or blueberry mimosa.

Snowbird Escapes

Mississippi's Best-Kept Secret

Why Columbus, Mississippi Will Satisfy Your Craving



In Columbus, meals in the company of friends and family, particularly over good food, is almost a religious experience. And Huck's Place is no exception. Here, visitors can get anything from New Orleans-inspired zydeco flatbread and boudin-stuffed shrimp topped with a spicy homemade crawfish sauce, to bayou shrimp tacos and open-faced, fully-dressed roast beef po-boys. For more than a decade, Huck's Place's large Cajun-Creole menu has kept guests coming back for more.

For an authentic farm-to-table restaurant experience, J. Broussard's uses locally grown produce, free-range hens and Mississippi farm-raised catfish, in addition to hand-cutting all of their steaks one by one. Their unwavering commitment to serving the local economy is second only to their attention to quality and detail. J. Broussard's has been keeping Columbus fed for 20 years with their thoughtfully prepared, made-from-scratch dishes, such as their thinly pounded veal tenderloin with a decadent mushroom cream sauce.

While differing in their menu offerings and creative touches, Columbus restaurants share one bragging right: No one leaves hungry. Restaurant hours vary, and we suggest calling ahead to confirm hours of operation.

Visit Columbus, Mississippi – Safely

With its classic Southern architecture, blues music legacy, vibrant downtown, variety of one-of-a-kind restaurants and lively festival scene, Columbus is the South's best-kept secret.

Learn more about "The City That Has It All" and request a free visitor's guide. For travel tips, trip itineraries, restaurant recommendations – including updated hours of operation, [click here](#).

Snowbird Escapes



Make Indian River County Your New Family Tradition

Family vacations are all about traditions that serve as a memory book for years to come. The unified moments that families spend together away from their ordinary routines are to be cherished, and if truly special enough can often result in an annual tradition.

However, not all vacations are created equally. It's rare indeed to discover a destination that checks all of the boxes required for the quintessential family vacation. Such is the case with Indian River County, Florida, where a treasure trove of family fun awaits around every corner.

Known for sunrises, not high rises, Indian River County boasts 22 miles of pristine east coast beaches. On this beautiful expanse of shoreline on the sunrise side of Central Florida, nature is unspoiled and thriving. Vero Beach is known as "the gateway to the tropics," making it the perfect place to soak up the sun on the expansive beaches.

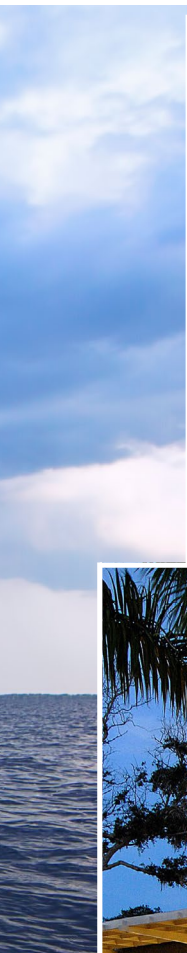
Disney's Vero Beach Resort is Disney's only oceanfront resort in the continental US. Just two hours from the theme park, this elegant old-fashioned hideaway is located on Florida's scenic Atlantic Treasure Coast near the charming community of Vero Beach. Captain

Hirams Resort is the essence of Florida, enhanced with a Bahamian beat. Drop anchor on the shores of Sebastian's Indian River or park your car and surrender to "island time" the Captain Hiram's way. The Driftwood Resort, which features a rustic "beachcomber" ambiance, is made entirely out of driftwood.

The family that "plays" together "stays" together, and there are no shortages of playtime options throughout the region. Here you'll find a small town vibe with all the amenities of a big city. Don't miss Treasure Coast Kids Quest where you'll have fun completing an activity at six amazing Treasure Coast locations, thereby earning your personal treasure. The McKee Botanical Garden has something for everyone. The world-class exhibits and seasonal events give members and visitors the opportunity to create memories and experience the Garden's wonder. Other attractions include educational programs about Florida's sea turtles and sea turtle nesting in Indian River County. Following, participants are given the opportunity to view a Loggerhead Sea Turtle nesting on the beach.

Culture is not an afterthought here, and visitors can soak up an array of cultural activities ranging from museums to opera and theater. The Vero Beach Museum Of Art is the largest cultural arts facility of

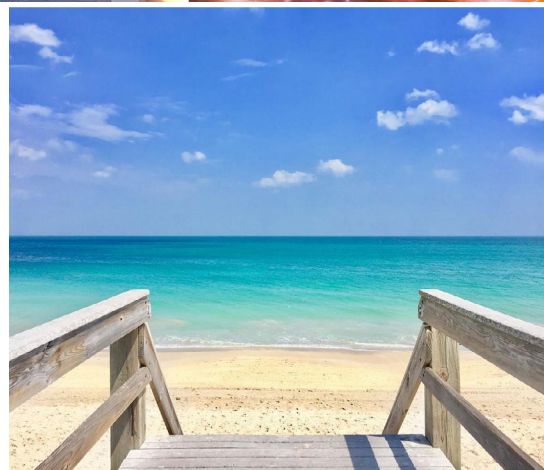
Snowbird Escapes



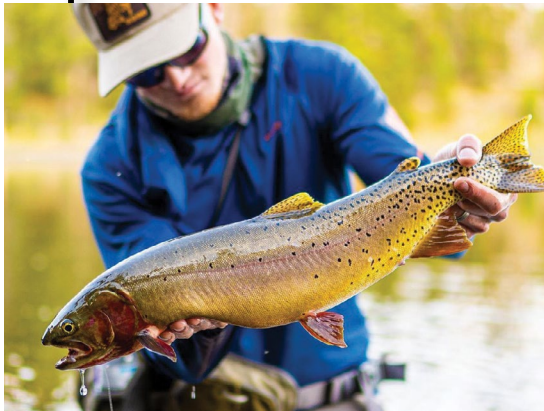
its kind on Florida's Treasure Coast featuring five art galleries and two sculpture parks. Or put on your sneakers and stroll along the Indian River County Mural Trail where you'll be introduced to such captivating works of art as the Kilted Mermaid or a display of colorful birds.

Foodies can feast on a wide variety of culinary options. Marsh Landings serves Old Florida food such as frog legs and gator bites while treating guests to authentic bluegrass music. Anchored in the sand, surrounded by coconut palms and buffeted by cool river breezes, the outdoor tiki-style Sandbar is Sebastian's go-to destination for live music, cold beer, tropical cocktails and the chance to mingle in a trio of spirited spots. The Ocean Grill presents a nice twist on fine dining with ocean-front seating and such fresh-from-the-sea entrees as seafood casserole filled with shrimp, scallops, crab and mushrooms or for the land lover Dry-Aged New York Strip Steak served with bearnaise.

With safety precautions in place throughout the region in order to ensure the well-being of both visitors and the community, perhaps it's time to begin your own family tradition at one of the country's most desirable locations. The red carpet treatment awaits you.



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